

This issue:

Food Code Revision-Draft 2
Draft is available for comment

Food Safety Workshops
Register early

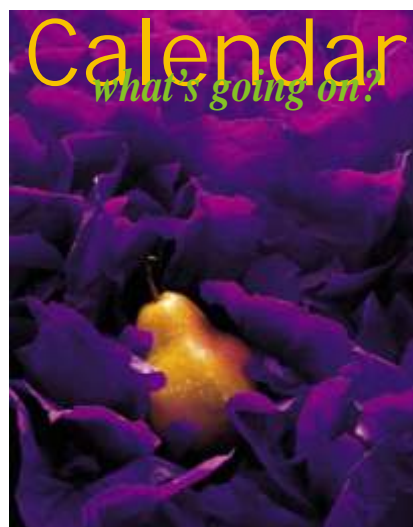
Pathogens in the News
Avian Influenza and Listeria

Dear Public Health Advisor
Ill employees or Pasta dies

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Welcome to the first issue of the informational newsletter from the Food Safety Program to Local Health Jurisdictions. The newsletter will include valuable information and timely tips on food protection. It is intended as a two-way communication tool--your comments and questions are requested, and will be topics for upcoming newsletters.



March

2-4, 16 Food Code Revision 2nd Draft Workshops

16, 19
23-24, 26 Spring 2004 Food Safety Workshops

April

15 Food Safety Review Council Meeting
16-21 [Conference for Food Protection 2004 Conference \(in Arizona\)](#)
28-30 [WSEHA 59th Annual Education Conference-Bellingham](#)

May

26-27 [W.S.U. 12th Annual Food Safety Farm to Table Conference](#)

Food Code Revision-2nd Draft

Workshops Planned for Your Comment

Ned Therien is presenting the second draft of the proposed Washington State Food Code for comment at various sites around the state in late February and early March 2004.

The workshops give another opportunity to [make comments](#) on the proposed draft before it goes to the State Board of Health. All comments must be received by March 22, 2004. The comments will be evaluated for inclusion into a final draft by summer of 2004. The department will provide final recommendations to the State Board of Health for a public hearing in late 2004.

Background:

In 2001, the Washington State Board of Health initiated a major revision of Chapter 246-215 WAC– Food Service at its November meeting. The Washington State Department of Health worked with advisory groups for over a year to develop a draft of a proposed major revision of the state's food service rules. The intention of the rule revision was to adopt the 2001 FDA Food Code with modifications. The department held workshops on a first draft of the rule revision around the state in September 2003. Based on the comments received, and discussion by the advisory Core Workgroup, a second draft was prepared. The Draft #2 rule revision language is posted on the Food Safety Program web site (www.doh.wa.gov/ehp/sf/FoodRuleMain.htm).

Draft #2 rule revision language is posted on the [Food Safety Program web site](#).

Want to Comment on the Rule Revision?

Submit comments by email or letter to:

Ned Therien
Department of Health Food
Safety Program
PO Box 47824
Olympia, WA 98512-7824

Ned.Therien@doh.wa.gov

Comments must be
received by
MARCH 22, 2004

Remaining Food Code Revision Workshop Locations

3/4	1:30-4:00pm	Spokane	Spokane Regional Health District Auditorium (Rm 140) West 1101 College Ave
3/16*	9:30am-12:30pm	Kent	Washington State Department of Health, Conference Room 1 20435 72nd Ave. Suite 200
*Single-Issue: Donated Food			

Food Code Revision Information

DOH Contact: Ned Therien Ned.Therien@doh.wa.gov (360) 236-3071

DOH Rule Revision Webpage: www.doh.wa.gov/ehp/sf/FoodRuleMain.htm

FDA 2001 Food Code: www.cfsan.fda.gov/~dms/fc01-toc.html (FDA website)

Dear Public Health
Advisor...



Food Safety Etiquette

Remember that the word “sick” is a relative term— what you might call diarrhea, someone else might call traveler’s stress, an ‘imbalance’ or ‘normal’. Although talking about people’s bowel movements is a delicate issue, it’s important to remember that toilet paper is likewise fragile— and sometimes all that stands between an infected food worker and our food supply.

although the question and answer are real, the city’s name has been changed to protect the innocent

Dear Public Health Advisor:

I know that ill employees are one of the leading causes of foodborne illness in Washington State, but most of the facilities that I inspect have no sick leave policies. Can you give me suggestions to see if establishments are keeping their ill employees from working with food?

Emetic Employees in El Dorado

Dear Emetic:

Thank you for your question. It is important to remember that although the facility might not provide ‘sick leave’ compensation to its ill foodworkers, it **must enforce** some policy on illness: foodworkers are not allowed to work with food or food contact surfaces while they have diarrhea, vomiting, jaundice, or fever.

During your routine inspections (rather than just your illness investigations), speak with management *and* the employees about how ill employees are handled in the establishment. Asking questions such as these may help you see if the establishment’s illness policy has limitations that might impact public health.

- **“Can you tell me about your illness policy?”** *See if the policy appears to be easy to follow— If foodworkers have to find their own replacement, are penalized, or have to give more than 6 hours notice, they may be more likely to work while ill.*
- **“When did you last use your illness policy?” or “Tell me about times you’ve used your illness policy?”** *If a manager can’t think of a time that an employee was asked to go home or stay home because of illness, the illness policy is possibly not enforced.*
- **“What would you consider too ill to work with food?”** *Are they excluding workers with visible symptoms like coughing, but keeping people with invisible symptoms like diarrhea doing food prep in the back?*

If you find an ineffective illness policy, provide education to the management about its responsibility to ensure that foodworkers with illnesses that can be transmitted through food must stay out of the food establishment, or at least away from food/food contact surfaces.

Also remember that excluding ill foodworkers is only 1 of the 3 methods to reduce foodborne illness from ill foodworkers: don’t forget to also check how well the workers **HANDWASH** and **PROHIBIT BARE HAND CONTACT**.

Food Safety Workshops

Workshop Agenda*

- Year 2003 Outbreaks and Using the Data to Guide Your Inspections
- Pho Noodle Soup– The Details and the Pathogens of Concern
- Using Modeling to Encourage Behavior Change
- Farmers' Markets– Foods to Look For, LHJ Procedures in Washington, and Permitting Strategies
- PowerPoint– tools to increase your training effectiveness
- Short Topics– Revisions of Red/Blue and the Food Worker Training Handbook, Service Animals, WAC revision.

* *Proposed agenda*

The 2004 Spring Food Safety Workshops will be offered in five Washington locations this Spring. There will be no charge for the workshops.

To ensure that the workshops will fit each facility, we will need to limit the attendance at each site—please register early. Continuing education credit will be available for registered sanitarians.

Registration is open to all interested parties, and will be accepted until spaces are filled.

Date	Time	Location	Address
3/16	9:00-4:30pm	Kent (capacity=60)	CenterPoint Corporate Park Conference Room 20809 72nd Ave. S
3/19	9:00-4:30pm	Everett (capacity=60)	Snohomish Health District Auditorium 3020 Rucker Ave.
3/23	9:00-4:30pm	Spokane (capacity=25)	Spokane Regional Health District Auditorium (Rm 140) West 1101 College Ave
3/24	9:00-4:30pm	Moses Lake (capacity=60)	Moses Lake Fire Department Multi-Purpose Room 701 E. Third Ave.
3/26	9:00-4:30pm	Tumwater (capacity=70)	Labor & Industries Room S116-117 7273 Linderson Way SW

Registration forms are available from Susan Shelton at (360) 236-3314 or Susan.Shelton@doh.wa.gov

Registration information is also available [online](#).

Somehow, Someway... Everything Starts with Food Safety

Did you know the BAND-AID® brand adhesive bandage was created to help an accident-prone cook? Earle Dickson (a Johnson & Johnson employee) created an adhesive and gauze strip to cover the wounds his wife, Josephine, incurred while in the kitchen. The initial adhesive bandage marketed in 1921 was not a big seller– it was 3 inches wide and 18 inches long (you were supposed to cut the bandage to fit).

Although the bandage has improved, accident-prone food workers can still be found in the kitchen. Be sure all bandages on the hands are covered with a glove.

What about the “Bird Flu?”

an animal disease that
might give consumers
food safety concerns

Recent outbreaks

H5N1 in Asia

Dec 2003-ongoing. Poultry and human cases. Millions of birds culled due to the highly pathogenic strain. Human deaths in Thailand and Vietnam.

H7N2 in Delaware. Feb 2004.

Poultry. Infected birds have been culled. Mild strain with low pathogenicity to birds, not known to cause illness in people.

H5N2 in Texas

Feb 2004. Poultry. Highly bird-pathogenic strain, but not related to the Asia strain, and not considered a human pathogen. *The first highly pathogenic avian flu found in the US since 1984.*

Currently: Many countries have banned poultry imports from the US.

Avian influenza, also known as bird flu, is a highly contagious viral disease affecting mainly chickens, turkeys, ducks, and other domesticated birds. Avian influenza is NOT the same as the more common disease of human influenza, but avian influenza can occasionally cause disease in humans.

Two forms of avian influenza virus occur in birds, either low or highly pathogenic. The more common low pathogenic forms might include mild symptoms such as ruffled feathers or reduced egg production. The highly pathogenic forms can be highly contagious with a mortality approaching 100% in domesticated birds. The pathogenic strain diagnosed in Texas in February is the first highly pathogenic strain found in the United States since 1984.

An outbreak of highly-pathogenic avian influenza is currently affecting birds in several countries in Asia. Human cases and human deaths have also been reported. It is believed that the human cases have resulted from contact with infected birds or surfaces contaminated with the excretions from infected birds **NOT THROUGH INGESTION OF FOOD**. Birds that have avian influenza shed the virus in their saliva, nasal secretions, and feces. Currently, the virus is not known to spread from human to human.

Although it is not significantly reduced by freezing or refrigeration temperatures, the avian influenza virus is destroyed by cooking temperatures. There are no specific food safety precautions for poultry products regarding avian influenza in the United States. Standard food safety protocols—*Handwashing, Proper Cooking Temperatures and Cleaning and Sanitizing*—are always recommended to prevent the more common foodborne illnesses caused by poultry.

Avian Flu Internet Links

●[Basic Information about Avian Influenza](#)

CDC. Information available in English, Spanish, Vietnamese, Thai, Chinese and Japanese.

●[Avian Influenza in the United States](#) USDA.

●[Avian Influenza](#) World Health Organization.

●[Avian Influenza: Food Safety Issues](#) World Health Organization.

“While countries that import poultry species and their products have imposed trade restrictions to protect animal health...poultry products destined for human consumption ..do not pose a risk to public health.”

[World Organization for Animal Health](#)

The virus is
destroyed by
cooking
temperatures.

Listeria– emerging again?

For more information:

[Listeria monocytogenes](#) CDC

“This represents a new face of the pathogen – growing in a different place and a different way.”

Jonathan Hardy, PhD
[Stanford Univ. School of Medicine.](#)

Recent research on mice at Stanford University School of Medicine suggests that Listeria may be able to hide in the body and possibly spread from unwitting carriers. The research also suggests that the bacteria may be able to emerge after weeks or months following an infection– with no symptoms of illness in the host and yet be capable of infecting others.

Published in the February 6, 2004 issue of [Science](#), the Stanford researchers indicated that Listeria was likely able to grow and survive in the gall bladder of the mouse, possibly escaping detection by the immune system. After replicating in the gall bladder, the bacteria are released into the small intestine during digestion. The bacteria could then possibly spread through the fecal-oral route. Although **it is not known whether Listeria could grow in the gall bladders of asymptomatic humans**, it is yet one more potential reason to PROHIBIT BHC with RTE foods.

Did you know? The word 'Tip' began as an acronym for "To Insure Promptness," and used to be given before the meal.

Dear Public Health
Advisor...



Food Safety Etiquette

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Dear Public Health Advisor:

I have a pasta maker with thick (about 2") dies with small holes for making angel hair and other thin noodles. I've tried several methods of cleaning the dies, including running them through my dishwasher and cleaning them with a pipe cleaner. These methods don't work well. Do you have a suggestion?

Pasta Problems in Peoria

Dear Pasta Problems:

Cleaning pasta dies can be tricky. Letting the dough dry in the die or running it through the dishwasher can cause the flour to harden. NSF-recommended methods for at least one pasta maker include storing the dies in water in the refrigerator between uses and cleaning the dies in a boiling vinegar and water mixture. The vinegar and water method should also help to dislodge the hardened dough, if the dies have dried out. Check with your pasta maker manufacturer and local health department to see if these methods will work for you.

Food Safety Review
Council (FSRC)

The FSRC Mission:
"To promote food safety
through the consistent
application of the
Washington State Food
Code."

coming soon:
FSRC webpage on
www.doh.wa.gov

Do you have any interpretation issues with 246-215 WAC that cannot be resolved or that impact multiple counties?

The Food Safety Review Council (FSRC) was formed in 2003 to help resolve technical interpretation issues relating to the retail food service regulations in Washington State. The Council is composed of 13 members from various stakeholder groups (including industry, government, and the private sector) in Washington and is scheduled to meet quarterly, or as needed.

Issues must be submitted to the Council through a formal submission process, and must be received by the Council at least 60 days prior to the scheduled meeting to be included on the agenda. Anyone can submit an issue to the Council.

Issue submission forms are available from the FSRC webpage or from Susan Shelton at Susan.Shelton@doh.wa.gov or (360) 236-3314.

County Classifieds

We'd like your input to include in our County Classifieds. Do you have special projects in your program that you'd like to share with others? Problems you'd like help to solve? New educational materials you need or would like to promote?

Please send your submissions to the newsletter to Susan at Susan.Shelton@doh.wa.gov or (360) 236-3314.

Food Safety Program
Team Food
www.doh.wa.gov/ehp/sf/food.htm

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